

## Ochre lunch menu – Winter 2022

### Lunch share platter

Select 3 dishes from the small or medium sections and combine on a platter to share

Includes fries and a glass of wine or beer for \$38 per person – Minimum 2 guests

### Lunch 2 course special

Select 2 courses from the small and medium or medium and dessert sections

Includes a glass of wine or beer - \$37 per person

### Breads

Wattle seed damper – native dukka, olive oil 10

Grilled Focaccia – rocket macadamia pesto, sundried tomato tapenade, balsamic olive oil 14

### Small plates

Today's sashimi – ponzu, wakame and karkalla 18

Barramundi or Duck spring rolls – Vietnamese pickles, sweet and sour plum sauce 14

Morganbury beef carpaccio – native peppers, green ants with rocket and pecorino 17

Semi dried tomato and mushroom arancini – rocket and macadamia pesto 14

Scallops in prosciutto – mushroom, artichoke, fine herbs – sunrise lime and local honey dressing 17

Roo Satays – macadamia satay sauce 15

Coconut prawns – mango kimchi, desert lime mayo 15

### Medium plates

Pulled smokey beef brisket soft taco – chipotle mayo, slaw 18

Twice cooked pork belly – Davidson plum jam, Queensland scallop – cauliflower purée 25

Black mussels – wok tossed in tomato chilli lemon myrtle- focaccia 24

Ricotta Gnocchi – wild mushrooms, truffle cream, salsa verde and pecorino 22

Spiced duck salad – Rainforest lychee, water chestnut, scorched pineapple and finger lime 24

Salt and pepper quail – fresh chilli, compressed watermelon and finger lime 24

Fettuccine with lemon myrtle, prawns, calamari, baby capers, chilli and herbs 26

Secret spiced calamari – green vegetable salad, cassava chip – sweet chilli lemon myrtle sauce 25

Salt and native pepper leaf crocodile and prawns- Vietnamese pickle- lemon aspen sambal 25

Quinoa salad – roast beetroot, macadamia, shaved fennel, orange, muntries and haloumi 20

Ochre Salad – mixed leaves, Mungalli feta, bacon, macadamia, olives, and garlic mayo 19

- Add crispy chicken or smoked salmon 10

### Burgers and Wraps – served with fries

Ultimate Aussie burger – premium beef mince - Turkish bun, bacon, beetroot, Mungalli cheddar, pickles, salad and bush tomato aioli- side of onion rings 25

The FNQ Burger – barramundi grilled or tempura – brioche bun, Asian slaw, pickled cucumber - Finger lime mayo 23

Tablelander Wrap – crispy or grilled chicken – tortilla wrap, tomato, avocado, mixed leaves, aioli 22

### Kid's menu available

**\*Fresh fish and seafood please see our daily specials**

**Large Plates**

Lamb rump – Panzanella salad, wattle seed, smoked yoghurt dressing	44
Duck leg confit – Davidson plum & ginger glaze, vermicelli and coconut fritter, Japanese eggplant	45
Char grilled Kangaroo sirloin- sweet potato fritter- bok choy- quandong and chilli sauce	46
Chicken breast – prosciutto wrapped, pocketed with bocconcini – smoked tomato and avocado	42
Tempura Gulf bugs on lemon grass, green papaya salad – sweet chilli lemon myrtle sauce	54
Felafel – lemon aspen hummus, chick pea tabouli, grilled garlic brushed pita, activated wattle	34

***Morganbury Meat Company from the Tablelands...premium beef and pork***

Beef served with truffle butter, duck fat roast new potatoes and red onion jam	
- Striploin – 250gm	46
- Rib Eye – 600 gm	70
Beef Tenderloin – 200 gm – white chocolate mash, wattle seed and Daintree vanilla jus, peas	52
Pork fillet – macadamia crumbed, poached pear, rocket and Parmesan, riberry mayo	44
Braised beef cheek – bush tomato and coconut red curry sauce – spring onion rice cake	44

**Side dishes**

Green vegetables – soya, mirin and sesame	14
Roast new potatoes with duck fat, rosemary and river salt	11
Rocket and parmesan salad – balsamic and Queensland olive oil	10
Jasmine rice, lemon myrtle and fried onion	5
Secret spice fries – garlic mayo	9
Sweet potato fries – bush tomato mayo	10
Tossed salad – lemon aspen vinaigrette	8

**Dessert**

Wattle seed pavlova – Davidson plum sorbet – macadamia biscotti	18
Chocolate trio – dark chocolate and river mint tart, white chocolate and rosella ripple ice cream	
Flourless chocolate and macadamia cake	21
Fig and macadamia pudding – Daintree vanilla bean ice cream	18
Constructed Banana banoffee pie – dulce de leche, smoked Iridium rum, macadamia crumb, banana gelato and caramelized banana, muntries	18
Davidson plum mousse – macadamia pacoca, lemon myrtle and coconut ice cream	20
Affogato – Daintree vanilla bean ice cream, choice of liqueur and coffee shot	18

**Coffee and tea**

Cappuccino/ latte / flat white	<b>cup/mug</b> 4.5/ 5
Add syrup – Caramel, chocolate, white chocolate, vanilla, hazelnut	50c
Long black, espresso, piccolo, macchiato	4
Pot of tea – English, Earl Grey, lemon myrtle, green, Daintree, chamomile, peppermint	4